



Atty. Dkt. No. 078883-0165
Appln. No. 10/626,583

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1 – 9 (Canceled)

10. (Withdrawn) Use of an amino acid sequence presented as SEQ ID No. 5 to prepare a foodstuff or a substance (e.g. a dough) for making same.

11. (Canceled)

12. (Currently Amended) A bakery product or a substance ~~(e.g. dough)~~ for making ~~same~~ **a bakery product** comprising ~~or prepared from an~~ **the** amino acid sequence ~~presented as~~ **of** SEQ ID [[No. 5]] **NO:5**.

13. (Withdrawn) Use of an amino acid sequence comprising the amino acid sequence presented as SEQ ID No5 to prepare a dough that is less sticky than a dough comprising a fungal xylanase; wherein said stickiness is determinable by the Stickiness Determination Method presented as Protocol 2 herein.

14 – 43. (Canceled)

44. (Withdrawn) In a method of preparing a dough for making a bakery product, wherein a xylanase is incorporated in the dough to reduce stickiness,

the improvement wherein said xylanase is a bacterial xylanase comprising the amino acid sequence of SEQ ID No. 5, whereby the resultant dough is less sticky than an otherwise identical dough prepared by incorporating a fungal xylanase instead of said bacterial xylanase.

45. (Withdrawn) The method of claim 44, wherein said bacterial xylanase is a *Bacillus subtilis* strain.
46. (Withdrawn) The method of claim 44, wherein said bacterial xylanase is substantially free of glucanase enzymes.
47. (Withdrawn) The method of claim 44, wherein the stickiness of said dough is measured using the Stickiness Determination Method of Protocol 2 herein.
48. (Currently Amended) A dough for making a bakery product prepared by ~~the method of claim 44~~ incorporating a bacterial xylanase comprising the amino acid sequence of SEQ ID NO:5, whereby the resultant dough is less sticky than an otherwise identical dough prepared by incorporating a fungal xylanase instead of said bacterial xylanase.
49. (Previously Presented) A bakery product prepared by baking the dough of claim 48.
50. (Currently Amended) A dough for making a bakery product, comprising wheat flour, water and a bacterial xylanase comprising the amino acid sequence of SEQ ID [[No. 5]] NO:5.
51. (Currently Amended) The dough of claim 50, wherein said bacterial xylanase is from a *Bacillus subtilis* strain.
52. (Currently Amended) The dough of claim 50, wherein said bacterial xylanase is ~~substantially~~ free of detrimental levels of glucanase enzymes.
53. (Previously Presented) The dough of claim 50, wherein the stickiness of said dough is measured using the Stickiness Determination Method of Protocol 2 herein.
54. (Previously Presented) The dough of claim 50, further comprising yeast.

55. (Previously Presented) A bakery product prepared by baking the dough of claim 54.